**Fleming’s Carry Out Dinner Menu**

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### Starters

- **BURRATA WITH PROSCIUTTO** charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini | 760 cal | 16
- **CRAB CAKES** roasted red pepper & lime butter sauce | 730 cal | 23

### Burgers and Sandwiches

Includes a side of french fries & ketchup

- **THE PRIME BURGER** prime beef, Wisconsin cheddar cheese, peppered bacon | 1370 cal | 15
- **CALIFORNIA BURGER** prime beef, tomato, arugula, bacon, avocado, cheddar cheese, jalapeño aioli | 1460 cal | 17
- **CRISPY CHICKPEA & EGGPLANT BURGER** housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce | 1110 cal | 14
- **FILET MIGNON SANDWICH** thinly sliced, caramelized onions, gruyère cheese, fresh arugula, campari tomato coulis & smoked jalapeño aioli on toasted sourdough | 1610 cal | 28

### Market Salads

- **FLEMING’S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette | 330 cal | 13
- **WEDGE SALAD** bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze | 540 cal | 14
- **CAESAR SALAD** romaine, parmesan, fried capers, crispy prosciutto | 290 cal | 13

### Signature Steaks

Served with a choice of our unique butters: béarnaise, 160 cal; smoked chili, 160 cal; herbed horseradish, 130 cal

#### Classic Cuts

- **MAIN FILET MIGNON** 11 OZ | 490 cal | 56
- **PETITE FILET MIGNON** 8 OZ | 410 cal | 49
- **PRIME NEW YORK STRIP** 16 OZ | 1180 cal | 61
- **CERTIFIED ANGUS BEEF RIBEYE** 14 OZ | 1150 cal | 54

#### Specialty Cuts

- **PRIME BONE-IN RIBEYE** 20 OZ | 1360 cal | 63
- **PRIME DRY-AGED RIBEYE** 16 OZ | 1340 cal | 67
- **PRIME TOMAHAWK** 35 OZ removed from the bone and packaged separately | 1700 cal | 95

### Entrées

- **DOUBLE BREAST OF CHICKEN** all-natural, roasted, white wine, mushroom, leek & thyme sauce | 580 cal | 39
- **BARBECUE SCOTTISH SALMON FILLET** mushrooms, barbecue glaze | 610 cal | 46
- **MISO GLAZED CHILEAN SEA BASS** sautéed with sesame-orange spinach & arugula, pickled red onion | 850 cal | 48
- **SEASONAL FEATURED LOBSTER TAILS** with drawn butter | 750 cal | 58
- **BACON-WRAPPED FILET MALLIIONS** 8 oz, peppercorn sauce | 520 cal | 37
- **CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado | 570 cal | 54
- **CHICKPEA & EGGPLANT CROQUETTE** housemade chickpea & roasted eggplant veggie patty, roasted cauliflower steak, arugula, campari tomatoes & romesco sauce | 860 cal | 32

### Sides

- **FLEMING’S POTATOES** potatoes au gratin, creamy cheddar & monteory jack cheese blend, leeks, jalapeño | 1040 cal | 14
- **CAULIFLOWER MASH** cilantro oil | 640 cal | 14
- **CHIPOTLE CHEDDAR MAC & CHEESE** cavatappi, smoked cheddar, chipotle panko breadcrumbs | 1270 cal | +9
- **CRISPY BRUSSELS SPROUTS & BACON** flash-fried, bacon vinaigrette, diced bacon | 600 cal | 14
- **CREAMED SPINACH** blended with parmesan, cream, spices | 870 cal | 12
- **MASHED POTATOES** butter, kosher salt, cracked black pepper | 580 cal | +9
- **SAUTÉED MUSHROOMS** button, shiitake & portobello mushrooms, fresh garlic | 450 cal | 13

### Desserts

- **NEW YORK CHEESECAKE** classic preparation, topped with caramel & fresh citrus | 1100 cal | 15
- **CARROT CAKE** three-layer cake with cream cheese frosting, drizzle of caramel | 1260 cal | 14
- **KEY LIME PIE** fresh key lime, graham cracker crust, chantilly whipped cream | 740 cal | 13
- **CHOCOLATE GOOEY BUTTER CAKE** honeycomb brittle, chocolate sauce & caramel | 780 cal | 15
- **FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille | 220 cal | 14

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### Bottles of Wine & Water

- **BOTTLE OF WINE** local selection of wines available for carry out | ASK FOR DETAILS
- **ACQUA PANNA OR SAN PELLEGRINO** 0 cal | 8

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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. Before placing your order, please inform your Server if anyone in your party has a food allergy.

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

** Item contains or may contain nuts.
### Salad
*choice of 1, served family-style*

- **FLEMING'S SALAD**
  - walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette **720/1080 cal**
- **CAESAR SALAD**
  - romaine, parmesan, fried capers, crispy prosciutto **640/960 cal**

### Entrée
*choice of 4 or more*

- **8 OZ PETITE FILET MIGNON**
  - **410 cal**
- **BARBECUE SCOTTISH SALMON FILLET**
  - **810 cal**
- **MISO GLAZED CHILEAN SEA BASS**
  - **850 cal**
- **DOUBLE BREAST OF CHICKEN**
  - **580 cal**
- **11 OZ MAIN FILET MIGNON**
  - **490 cal | +5 per Guest**
- **14 OZ CERTIFIED ANGUS BEEF RIBEYE**
  - **1150 cal | +5 per Guest**
- **20 OZ PRIME BONE-IN RIBEYE**
  - **1360 cal | +10 per Guest**

*Add a lobster tail to any entrée for +29 each, or add four or more for +23 each*

### Sides
*choice of 2, served family-style*

- **FLEMING'S POTATOES**
  - **2080 cal**
- **CAULIFLOWER MASH**
  - **1280 cal**
- **CREAMED SPINACH**
  - **1040 cal**
- **ROASTED ASPARAGUS**
  - **520 cal**
- **CRISPY BRUSSELS SPROUTS & BACON**
  - **2080 cal**
- **SAUTÉED MUSHROOMS**
  - **1100 cal**
- **MASHED POTATOES**
  - **2540/4340 cal | add lobster +18**
- **CHIPOTLE CHEDDAR MAC & CHEESE**
  - **1270/2170 cal | add lobster +18**

### Dessert
*choice of 1*

- **CHOCOLATE GOOEY BUTTER CAKE**
  - honeycomb brittle, chocolate sauce & caramel **3120/4680 cal**
- **NEW YORK CHEESECAKE**
  - classic preparation, topped with caramel & fresh citrus **4400/6600 cal**
- **CARROT CAKE**
  - three-layer cake with cream cheese frosting, drizzle of caramel **5040/7560 cal**
- **KEY LIME PIE**
  - fresh key lime, graham cracker crust, chantilly whipped cream **2960/4440 cal**
- **FRESH FRUIT & CHANTILLY CREAM**
  - mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille **880/1320 cal**

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**Item contains or may contain nuts.**

Excludes tax and gratuity. Fleming's abides by all state and local liquor laws.
# Children's Menu

12 and under; includes choice of beverage

## Starter

**FLEMING'S SALAD**
- walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

**CHEESE & CRACKERS**
- prosciutto, cheddar cheese, lavash crackers 210 cal

## Entrée

All entrées except Mac & Cheese served with side of French fries

**CHICKEN TENDERS**
- crispy chicken breast tenders 640 cal | 16

**FILET MIGNON SANDWICH**
- thinly sliced, caramelized onions, gruyère cheese, fresh arugula, campari tomato coulis & smoked jalapeño aioli on toasted sourdough 1610 cal | 28

**FILET MIGNON**
- our leanest, most tender cut of beef 220 cal | 23

**MAC & CHEESE**
- a Fleming's favorite, topped with crisp bacon 1250 cal | 16

## Dessert

**CARROT CAKE**
- three-layer cake with cream cheese frosting, drizzle of caramel 970 cal

**CHOCOLATE GOOEY BUTTER CAKE**
- honeycomb brittle, chocolate sauce & caramel 470 cal

**NEW YORK CHEESECAKE**
- classic preparation, topped with caramel & fresh citrus 920 cal

**FRESH FRUIT & CHANTILLY CREAM**
- mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal

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Does not include tax or gratuity

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Cal represents calories

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**Item contains or may contain nuts.
Gluten-Free Menu

Starters
BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula 760 cal prepared without croutons

Salads
CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 290 cal prepared without fried capers & croutons
FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal prepared without croutons
WEDGE SALAD bacon, tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

Steaks and Beyond
PETITE FILET MIGNON* 8 OZ 410 cal
MAIN FILET MIGNON* 11 OZ 490 cal
CERTIFIED ANGUS BEEF RIBEYE* 14 OZ* 1150 cal
PRIME NEW YORK STRIP* 16 OZ 1180 cal
PRIME TOMAHAWK* 35 OZ 1700 cal
PRIME BONE-IN RIBEYE* 20 OZ* 1360 cal
PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal
SEASONAL FEATURED LOBSTER TAILS 750 cal

Sides
FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal
CAULIFLOWER MASH cilantro oil 640 cal
MASHED POTATOES butter, kosher salt, cracked black pepper 580 cal
ROASTED ASPARAGUS herb butter 260 cal
SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal

Desserts
FRESH FRUIT & CHANTILLY CREAM mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal prepared without pistachio tuille

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With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients

** Item contains or may contain nuts.